



## Celebrate Special Occasions At These Restaurants In Ubud, Bali

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PHOTOS: Syrco BASE, Aperitif, Hujan Locale

With its green paddy fields, lush rainforests, and steep ravines, Ubud in Bali is known for its natural beauty, along with its Hindu temples, handicraft shops, and spas. But beyond nature, culture, and wellness, it's also a paradise for gastronomes. As an agricultural region with crops like rice, coffee, and many kinds of vegetables, herbs, and tropical fruit available in abundance here, local chefs are spoiled for choice when it comes to produce.

While there are many casual cafes and *warungs* — local eateries — that are well worth a visit, Ubud is also home to a number of special occasion restaurants that showcase the unique flavours of Bali. If you're celebrating a birthday or anniversary, reserve a table at one of these venues for an experience you won't forget.

### HUJAN LOCALE



Bali-based Scottish chef Will Meyrick — best known for his work elevating Asian street food — brings the rich and complex flavours of Indonesia's traditional *warungs* to [Hujan Locale](#), a charming, two-storey restaurant in the heart of Ubud's town centre. Decked out in warm wood with large windows that look out to the street or a traditional Balinese courtyard, this is a great place to enjoy a meal composed of sharing plates.

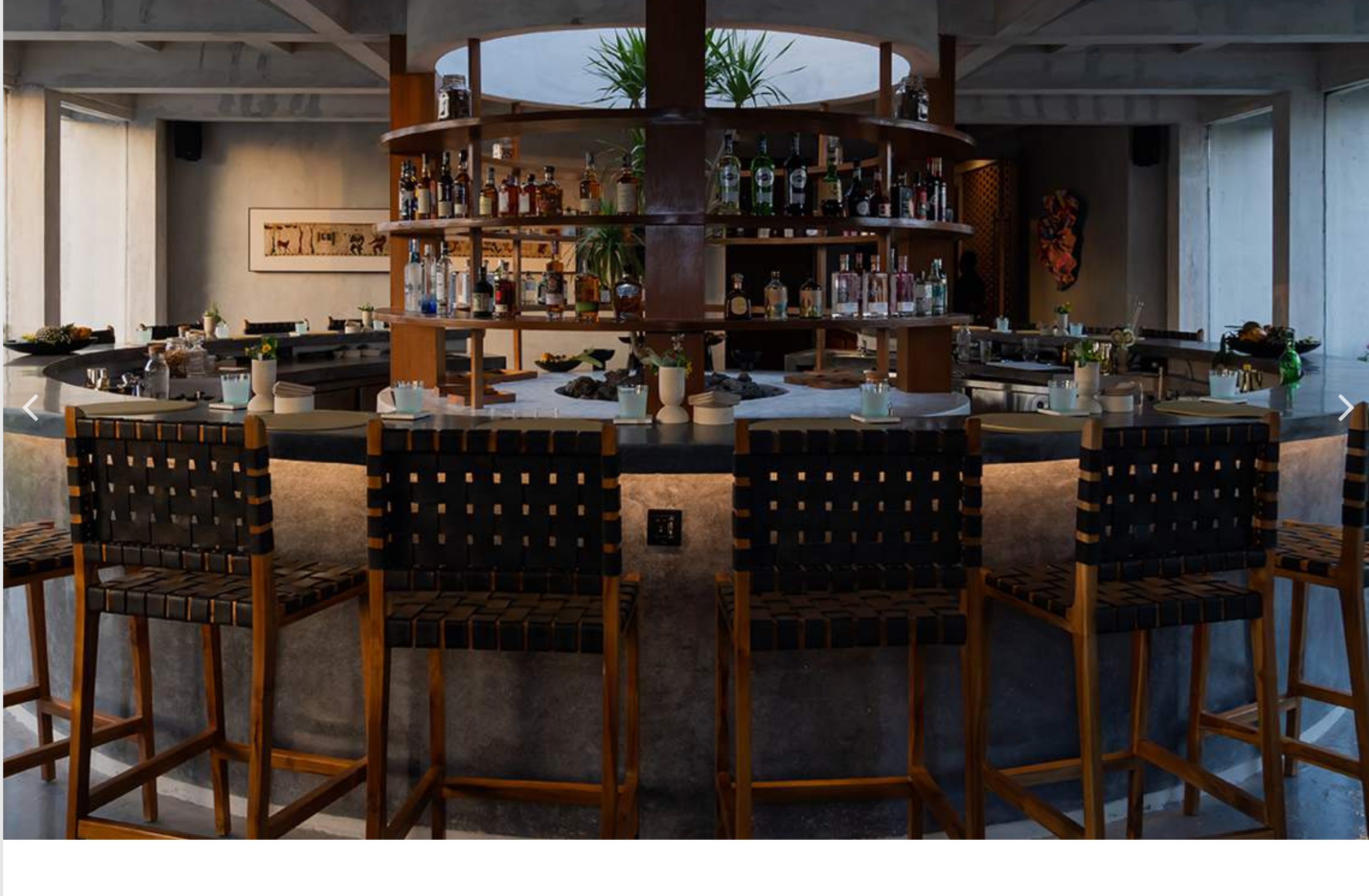
The menu features time-honoured Balinese favourites like *cumi cumi kallo*, squid stuffed with minced prawn and simmered in rich curry with cassava leaf and *petal* (bitter beans). Another highlight is the beef rendang with *nasi kuning* (Indonesian turmeric rice).



There are also more modern fusion dishes like charred romaine lettuce with shaved sweet corn, salted egg yolks, *bumbu kalasan* (a spicy seasoning with ginger, turmeric, and chilli), and buttermilk dressing, and a scallop ceviche with coconut, calamansi, green chilli oil, and finger lime. These are paired perfectly with the restaurant's selection of tropical cocktails like lemon basil or coconut mojitos, and the chilli and lime margarita.

### SYRCO BASE

Opened in January 2024, [Syrco BASE](#) presents a multi-sensory dining experience that celebrates the Indigenous meats, seafoods, herbs, fruits, and vegetables of Bali. Created by Dutch Michelin star chef Syrco Bakker (whose grandfather is Javanese and whose grandmother is Sumatran), this dining destination boasts a local provenance for everything it offers. It sources almost all its ingredients from Balinese fishermen, farmers, craft food makers, or the restaurant's own lush vegetable and herb garden. Even the steak knives that guests use were crafted by a local blacksmith.



Housed in a two-storey building designed by Balinese architect Parisuda Mangun, [Syrco BASE](#) has three distinct zones: A guest reception that connects to an open kitchen and chef's table; the main dining area with a lounge on the upper level; and a bar, all set around an expansive herb garden courtyard. Guests choose from three eight-course degustation menus: A plant-based menu with dishes like chayote, fermented jackfruit, and kenari nut curry; a Heritage menu with flavours inspired by traditional spices, and a Pure Local menu, where local seafood, meats, and vegetables — enhanced with subtle but sophisticated sauces, vinaigrettes, and reductions — are the stars of the show.



At the omakase-style chef's table, a maximum of 14 guests can watch Bakker and his team prepare and serve 17 courses. Dishes that might show up on the ever-changing menu include shrimp with jambu fruit and a lemon basil vinaigrette, spiny lobster with cassava leaves, lemongrass and ginger, and black pork done three ways with chayote and corn. Aperitifs, wines, beers, as well as the cocktails and mocktails developed by master mixologist Aris Sanjaya are carefully curated to accompany each course. Expect beverages that include tomato water and sambal oil, and drinks made with local medicinal herbs like legundi and curcuma.



"At the heart of Syrco BASE, we are cultivating a harmonious synergy among local farmers, suppliers, our Indonesian team, and international chefs," says Bakker who is committed to taking his guests on an unforgettable gastronomic journey that's also socially responsible and sustainable. "This cross-cultural collaboration not only defines our culinary landscape but also nurtures a dynamic learning environment for everyone involved. Together, we are creating a culinary experience that transcends borders and celebrates the artistry of shared expertise."

### APERITIF RESTAURANT AND BAR



Set within an elegant house overlooking the jungle, and evoking the spirit of the 1920s, [Aperitif](#) has interiors of dark woods, marble, and bronze, and walls hung with vintage photographs of the last Dutch-Indonesian viceroys of Bali and Yogyakarta. The restaurant's culinary team, helmed by chef Nic Vanderbeeken, creates ever-changing degustation menus that include Indonesian spices, globally sourced meats, and seafood, as well as produce harvested from the property's own greenhouse.

Here, you can look forward to dishes like New Zealand venison Wellington with a foie gras centre, wrapped in mushroom rendang and covered in flaky puff pastry, and Hokkaido scallop in chowder with pineapple sambal. At the bar, savour award-winning mixologist Panji Wisrawan's signature cocktails like The Composer, a concoction of Maker's Mark, Ferrero Branca, miso caramel, angostura cacao bitters, pandan, and upcycled coffee incense, or Aperitif Reviver, made with Four Pillars yuzu, apple sherry, yuzu sake, lemon and absinthe.



Also part of the team is sommelier Jean-Benoit Issele — former head sommelier at The Upper House and The Continental in Hong Kong — who is always happy to help guests with wine pairing. Vanderbeeken says, "I believe that fine dining should be about the whole package. We are lucky that the Ubud dining scene as a whole is always growing."